

City of Newton



Setti D. Warren  
Mayor

HEALTH AND HUMAN SERVICES DEPARTMENT  
Dori Zaleznik, MD, Commissioner  
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Newton, MA 02459-1544

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**Public Health**  
Prevent. Promote. Protect.

## **SUSHI VARIANCE**

**THE NEWTON HEALTH AND HUMAN SERVICES DEPARTMENT HEREBY GRANTS A VARIANCE AS REQUIRED BY 105 CMR 590 AND 1999 FEDERAL FOOD CODE §3-502.11 IN ACCORDANCE WITH 1999 FOOD CODE § 8.103.10, TO:**

**ESTABLISHMENT NAME:** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**City:** \_\_\_\_\_ **MA Zip:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

The establishment is permitted to use vinegar as a method of food preservation rather than as a method of flavor enhancement for SUSHI RICE.

This variance is granted subject to the following conditions:

1. The facility will strictly adhere to all procedures as set forth in the HACCP Plan and maintain all necessary records.
2. The monitoring records must be reviewed and signed at least once per day by the person in charge (PIC) of the facility and maintain on site for at least 30 days for the Health and Human Services Department inspections.
3. The HACCP Plan must be reviewed and signed by an individual who is HACCP trained, at least once annually and maintained on site at all times for the Health and Human Services Department inspections.
4. Laboratory testing at least once every twelve (12) months must validate the pH of the rice. These test results must be forwarded to the Newton Health and Human Services Department. This variance is effective only after the initial test results have been received by the Newton Health and Human Services Department.
5. This variance shall be specific to the location and process as set forth in your application and is **NOT TRANSFERABLE**.

Email: [dzaleznik@newtonma.gov](mailto:dzaleznik@newtonma.gov)

6. The PIC must demonstrate that the employee (s) performing pH measurement has been adequately trained to use the pH meter / pH test papers and measurement of the pH of the rice.
7. Any changes to the process or HACCP Plan as submitted will render this variance null and void. This includes changes in the raw material such as rice vinegar concentration. (The brand of vinegar may change but not the concentration).

**I HAVE READ THE REQUIREMENTS OF THIS VARIANCE AND UNDERSTAND THEM. I AGREE TO COMPLY WITH THESE REQUIREMENTS; I UNDERSTAND THAT I MUST COMPLY WITH ALL APPLICABLE PROVISIONS OF 105 CMR 590. THE LEGAL OWNERS OF THIS ESTABLISHMENT ASSUME ANY AND ALL LIABILITY FOR ANY INJURY RESULTING FROM USING VINEGAR AS A METHOD OF PRESERVING SUSHI RICE.**

**DATE:** \_\_\_\_\_

**PRINT:** \_\_\_\_\_  
**LEGAL OWNER / AGENT**

**SIGNATURE:** \_\_\_\_\_

**DATE GRANTED:** \_\_\_\_\_

**BY:** \_\_\_\_\_  
**DORI ZALEZNIK, MD**  
**COMMISSIONER, HEALTH & HUMAN SERVICES**